

PROMISING STARTUPS

CELLULAR AGRICULTURE



Cultured meat

[Aleph Farms](#) (beef, Israel)

Created in 2017, the company unveiled the first prototype of its cultured ribeye steak in February 2021. Aleph Farms attracted funding from Cargill in 2018 and partnered with the Mitsubishi Corporation and BRF in 2021 in order to take cultured beef to Japan and Brazil, where the demand for meat alternatives is growing.

[Biotech Foods](#) (meat, Spain)

Founded in 2017, BioTech Foods is a Spanish cultured-meat company. The company is currently leading a €5.2 million project funded by the Spanish government to investigate the health benefits of cultured meat. Biotech has also been awarded a €2.7 million grant under the EU's Horizon 2020 R&D funding framework for its cultured research programme Meat4all.

[ClearMeat](#) (chicken, India)

One of the first startups to join the ProVeg Incubator, ClearMeat is India's first cultured-meat company. Founded in 2018, ClearMeat is currently focused on developing minced-chicken products. The startup claims to have already achieved price parity with animal-based products and, in early 2021, announced that it has filed a patent for its proprietary technology.

Eat Just (chicken, USA)

Eat Just made history in December 2020 by getting the first regulatory approval for its cultured poultry products from the Singapore authorities. Eat Just chicken bites are now available in the Singapore restaurant 1880, where they are branded under GOOD Meat.

Memphis Meats (beef, duck, USA)

Memphis Meats is another pioneering cellular-agriculture company. The firm has attracted investment from food giants Tyson and Cargill. In January 2020, the team raised \$161 million in a Series-B funding round, with the aim of building pilot production facilities.

Mosa Meat (beef, the Netherlands)

Mosa Meat was formed in 2015 after the creation of the world's first cultured-beef burger by its founders Mark Post and Peter Verstrate. Mosa Meat has attracted investment from companies including Merck, the Bell Food Group, and Nutreco, and recently closed a \$85-million Series B funding round. In 2019, Mosa Meat claimed to have successfully created the first animal-free growth medium for cultured meat.



Peace of Meat (chicken/duck fat, Belgium)

Founded in 2019, Peace of Meat focuses on the production of cultured animal fat in order to improve the taste, texture, and nutritional value of both cultured and plant-based products. The need for this specialisation lies in the fact that fat plays a key role in the experience of eating animal-based meat. Peace of Meat is the first startup in the cell-ag field that has been acquired by another company.

SuperMeat (chicken, Israel)

SuperMeat has been developing cultured chicken since 2015 and, in 2018, and has received funding from the PHW-Gruppe Corporation, the largest German poultry breeder and processor. Listening to public opinion is at the heart of SuperMeat's strategy. With this in mind, the company opened the very first restaurant experience dedicated to the testing of cultured chicken in November 2020 in Tel Aviv.



Credit: Avant Meats

Cultured fish and seafood

Avant Meats (seafood, Hong-Kong)

Founded in 2018, Avant Meats is the first cultured-meat technology company in China. The startup uses fish cells to make cultured-seafood products, including fish fillet, fish maw, and sea cucumber. In December 2020, Avant Meats closed a \$3.1 million seed round of funding.

Bluu Biosciences (seafood, Germany)

Bluu is the first European startup working on cultured fish and is currently focusing on salmon, trout, and carp. In March 2021, the startup raised €7 million in a round of financing.

BlueNalu (seafood, USA)

Founded in 2017, BlueNalu is currently the most-funded cultured-seafood startup in the world. In January this year, the company closed a \$60 million funding round – the largest financing round to date for the cell-based-seafood industry. Blue Nala is developing various fish products, with mahi-mahi and bluefin tuna planned as its initial products.

Shiok Meats (seafood, Singapore)

Founded in 2018, Shiok Meats is developing cultured-seafood products. The company unveiled its first prototype for cultured lobster in November 2020 and aims to commercialise cultured-shrimp products by 2022.

Cultured dairy

Formo (cheese, Germany)

Formo, a ProVeg Incubator alumnus, is the first European startup to develop dairy products using precision fermentation. The company combines precision fermentation and the heritage of European cheesemaking to develop “stretchable, meltable, and delicious” cheeses. Within a year of launching, the company raised €4M to develop dairy products that have the same composition as milk but are produced without raising animals.

Perfect Day (ice cream, USA)

Founded in 2014, Perfect Day was the first company to leverage precision-fermentation processes in order to produce real milk proteins. Products using Perfect Day’s proteins are already available for purchase in the USA and Hong-Kong, and the company is about to open an R&D centre in collaboration with Singapore’s government-run Agency for Science, Technology and Research (A*STAR).

Remilk (dairy products, Israel)

Another alumnus of the ProVeg Incubator, Remilk, founded in 2019, uses precision fermentation to produce milk proteins. After closing a funding round worth \$11.3m (€9.2m) in December 2020, the company is planning to expand its production and distribution capabilities. Aviv Wolf, co-founder and CEO of Remilk, told Food Navigator that they are currently seeking regulatory approvals, both in the US and the EU.



Cultured egg proteins



Clara Foods (egg proteins, US)

Founded in 2015, Clara Foods is the only company in the world tapping into precision fermentation in order to bring animal-free eggs to market. Their production processes enable the development of egg proteins that are molecularly identical to those from chickens. In March 2021, the company reached a milestone by launching animal-free pepsin for global commercial use.

Cultured honey



MeliBio (honey, USA)

Founded in 2020, MelioBio is one of the first startups tapping into precision fermentation to produce honey without bees. The products aim to be biologically identical to conventionally produced honey.

Additional resources

- [General introduction to cellular agriculture](#)
- [FAQ](#)
- [Picture database](#)
Please credit pictures accordingly
- [ProVeg CellAg Project](#)
- [ProVeg Incubator](#)
- [Contacts](#)